

Sunday Luncheon Menu

Starters

Soup of the Day please ask your server for today's flavour

Beef Tartar Teriyaki (So, M, Su, E, G, Mu) mustard mayonnaise, coriander, salted yolk, sourdough bread

Tuna Carpaccio (G, M, Su, E) anchovy bonbon, gribiche, saffron aioli, mint oil

Smoked Salmon John Ross (F, M, Su) salmon mousse, shallot, caper, lemon

Honey Whipped Goat's Cheese (Su, M, G, Ce, N) pickled kohlrabi, winter leaves, herb crumb, compressed celery, crystalised walnut

Main Courses

Jerusalem Artichoke Risotto (V, M, Su) artichoke puree, confit artichoke

Pan Fried Salmon Fillet (F, Ce, M, E, G, Su, Cr) crushed potatoes, creamed shellfish sauce, spinach, bok choi

Traditional Roast Berkshire Beef, Dry Aged 60 Days (G, M, C, E, Su) Yorkshire pudding, horseradish, roasting garnish

Orchard Farm Belly Pork, Dry Aged 28 Days (M, Su, Ce, Mu) traditional roasting garnish, roast apple puree, crackling

Pan Roasted Guinea Fowl (M, Su, Ce, G) roasting garnish, jus

We support British fishing industry and day boats who line catch beautiful native fish on our shores.





Sides... all priced at £6.50

Skin on Fries, Béarnaise (M, E, Su)

Minted Heritage New Potatoes(M)

Winter Leaf Salad, Black Truffle, "Water Dressing" (Su) $Truffle \; Mash\; ({\rm M})$

Paw'tatoes - £5 Gift Aid

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.

Desserts

Sharing Pavlova (E, Su, So, M, G) *dish for two* raspberry, popping candy, vanilla cream

Chocolate & Blood Orange Jaffa Cake (M, E, G, So) chocolate soil, blood orange sorbet

Apple Crumble Tart (M, E, Su, G, So) vanilla ice cream

Ices (please see server for today's selection selection of Paco jet ice creams & sorbets, fresh berries

Cheese Platter (M, G, Ce, Mu, Su, Se) plate of five cheeses, Dorset crackers, quince, grapes, chutney

(£5.00 supplement)

Three Courses £46.00 inclusive of VAT



A discretionary 12.5% service charge will be added to your bill for all food and beverage services, and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information: We cannot guarantee all items on the menu are free <u>of</u> any allergens.

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian So - Soya *can be adapted to gluten free